Item # _____

C.S.I. Section 11420

MODEL GHCB40

HEAVY DUTY GAS CERAMIC BROILER WITH FINISHING OVEN AND OVEN BASE

☐ **GHCB40** Ceramic Broiler with Finishing Oven and Standard Oven Base

☐ **GHCB40C** Ceramic Broiler with Finishing Oven and Convection Oven Base

STANDARD FEATURES

- Stainless steel body and 6" adjustable legs.
- 1¼" diameter front gas manifold.
- Four 25,000 BTU/hr. ceramic burners, 100,000 BTU/hr. input.
- Pilot ignition system.
- Two infinite heat control valves.
- Floating grid rack assembly with positive positioning control handle. Eight grid positions. Broiler grid measures 25"w x 27 ½"d.
- 26"w x 28"d finishing oven heated by broiler burners.
- Oven interior measures 26"w x 28"d x 14"h. Porcelain enamel on steel hearth, door and side liners. One oven rack and two rack positions. 50,000 BTU/hr. "Flame Retention" burner with pilot ignition. Thermostat adjusts from 150° to 500°F. Oven controls located in the cool zone.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Stainless steel back finishing panel.
- ☐ Common front top ledge up to 68" wide. (Not for use on griddle tops, spreader plates and deep fat fryers.)
- ☐ Cap and cover manifold end(s). (No charge.)
- ☐ 1⅝" stainless steel toe base, 74 ⅝" overall height.
- ☐ Set of four 5" diameter casters, two locking.
- ☐ Stainless steel dolly frame with casters, up to 102" wide.
- ☐ Cooling fan for Snorkel convection oven motor. Required when unit is installed with a back finishing panel or a toe base.
- ☐ Rear gas connection. (Reference spec sheet F-31525.)
- ☐ Second year extended limited parts and labor warranty.
- ☐ Convection oven in place of standard oven. Add suffix "C" to the model number.

ACCESSORIES

- ☐ Additional oven rack(s).
- ☐ Gas pressure regulator (specify size and type of gas).
- ☐ Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.

SPECIFICATIONS

Heavy duty single section gas ceramic broiler with finishing oven. Vulcan-Hart Model No. GHCB40. Stainless steel body and 6" adjustable legs. 1 ¼" diameter front gas manifold. Four 25,000 BTU/hr. ceramic burners, 100,000 BTU/hr. input. Pilot ignition system. Two infinite heat control valves. Floating grid . assembly with positive positioning control handle. Eight grid positions. Broiler grid measures 25"w x 27 ½"d. 26"w x 28"d finishing oven heated by broiler burners. Standard oven measures 26"w x 28"d x 14"h. Porcelain enamel on steel hearth, door and side liners. One oven rack and two rack positions. 50,000 BTU/hr. "Flame Retention" burner with pilot ignition. Thermostat adjusts from 150° to 500°F. Oven controls located in the cool zone.

Exterior dimensions: 34"w x 39 ⅛"d x 79"h on 6" legs.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL: GHCB40 Gas Ceramic Broiler with Finishing Oven and Oven Base

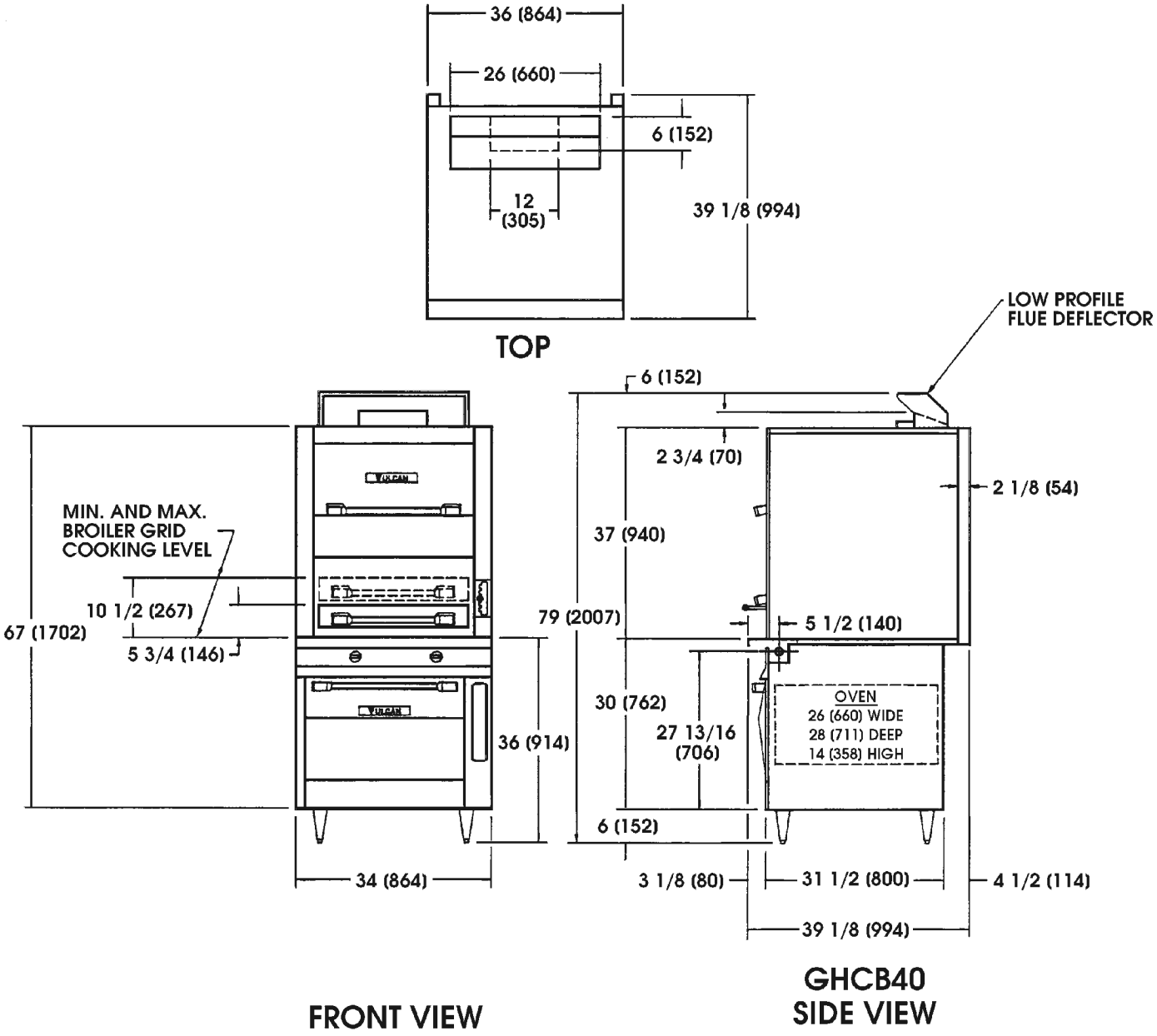
A2780 ISO9001 Vulcan-Hart Co.

MODEL GHCB40

HEAVY DUTY GAS CERAMIC BROILER WITH FINISHING OVEN AND OVEN BASE

IMPORTANT

1. A gas pressure regulator suitable for battery or single unit application must be furnished and installed. Natural gas 6.0" W.C., propane gas 10" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.